BEVERAGES

—Banquet Wine List—

WHITE WINE

CHARDONNAY
• R. Mondavi Private Select (CA)
• The Divining Rod by Marc Mondavi (CA)\$36.00 Tropical aromas of pineapple, flavors of citrus and stone fruits.
• Chateau Ste Michelle (WA)
PINOT GRIGIO/GRIS • R. Mondavi Private Select (CA)
• 10 Span (CA)\$39.00 Intense and layered, finishing with bright acidity and distinct minerality.
• Chloe (Italy)\$42.00 This wine displays flavors of soft melon, crisp apple and Meyer lemon.
• Santa Margherita (Italy)
MOSCATO • Seven Daughters (Italy)
RIESLING • Chateau Ste Michelle (WA)
• Anew (WA)
SAUVIGNON BLANC • R. Mondavi Private Select (CA)
• 14 Hands (WA)\$36.00 Citrus, Guava, and Gooseberry flavors.
• Veramonta (Chile)
ROSÉ • St. Verny Le Pinot Rosé (France)\$31.00 Fresh and delicate with notes of cherry, strawberries and melons.

RED WINE

MERLOT

• R. Mondavi Private Select (CA)	\$34.00
Raspberry, plum and black cherry flavors shine as a	
well-balanced finish awaits.	

Cupcake (CA)	\$38.00
Full bodied with flavors of red cherrie	es, cocoa and spice.

PINOT NOIR

Bella Ambiance (CA)	\$32.00
Enjoy the soft elegant flavors of sweet fruit and to	
oak as they dance across your palate.	

• R. Mondavi Private Select (CA)	34.00
Rich black cherry, licorice and spice compliment this	
well-balanced gem.	

• 10 Span (CA)\$36.00
Aromas of red berries are complemented by Asian spice
notes and bright red fruit flavors.

Santa Carolina (Chile)	\$39.00
Medium hodied with notes of red currents and stray	wherries

ZINFANDEL

• Ravenswood Vintners Blend (CA)\$35.00	0
Fresh black cherry fruit flavors and aromas with a	
smooth finish.	

• Gnarly Head Old Vine	(Lodi)	\$42.00
Jammy with blackberry	and a hint of spice.	

SHIRAZ

•	Jacob's Creek Reserve (Australia)	\$35.00
	Vibrant and expressive with juicy cherry, mocha and	l
	spice flavors.	

•	St. Hallett Gamekeeper's (Australia)\$37.00
	Spicy pepper and spice from Shiraz are well married to the
	generous raspberry flavors with a unique rose petal lift adds
	to this soft and juicy wine.

MALBEC

Trapiche Oak Cask (Argentina)	\$34.00
A velvety texture with soft tannins and the perfe	
a real gem.	

Graffigna Centenario (Argentina)	.\$36.00
Complex dark berry aromas lead to a round, velvet	y body
and a long persistent finish.	

[•] Cupcake (CA).....\$37.00 Soft velvety texture, with a pout of mocha and plums.

^{*}Please include 22% taxable service charge and 6% state sales tax to all menu prices* | *Prices subject to change*

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MERITAGE

- Divine Red by Marc Mondavi (CA)\$39.00 Flavors of blackberry and black pepper with hints of cassis. Just divine!

CHIANTI

Querceto (Italy) \$30.00
 Dry and balanced on the palate with a soft and elegant body.

CABERNET SAUVIGNON

CHAMPAGNE & SPARKLING

- Belaire Rosé (France) \$88.00 This French beauty has flavors of strawberry and black currant with a nuance of sweetness. Delicious!
- Dom Perignon (France)\$215.00 An exquisite champagne of superb quality.





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